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Preston Road
FY8 5AE

01253 609163

In accordance with Food Standards Agency Regulations
FOOD ALLERGY Please advise if you have an allergy to any foods.
We can provide you with a list of any allergens in the dish you choose to ensure a safe eating experience.

Polito Posto



M E N U

starter

PIZZETTA FRITTA (VE) 10.50
Fried pizza dough, topped with fresh chopped tomato, garlic, spring onion, oregano and fresh basil.

BUFFALO CAPRESE (GF) (V) 10.50
Sliced tomatoes with buffalo mozzarella, finished with fresh basil.

SARDE A BECCAFICO 11.50
Butterflied sardines rolled with raisins, pine nuts, anchovies, pecorino, orange zest and golden breadcrumbs.

ARROSTICINI DI POLLO 13.00
Skewers of organic chicken, marinated in a smoky piri-piri blend and flame-grilled to perfection.

GAMBERI ALLA SAMBUCA (GF) 14.50
King prawns sautéed with garlic, chilli, cherry tomatoes and spring onion. Flambéed with Sambuca, served with samphire, lemon zest and dill.

FEGATINI DI POLLO 12.00
Tender chicken livers sautéed with sweet peppers, red onion and a hint of chilli, deglazed with red wine.

PEPATA DI COZZE 13.00
Fresh mussels steamed in white wine, garlic, lemon and parsley - a simple, classic indulgence, served with cabuccio bread.

ARANCINA TRIO 15.00
Three Sicilian rice balls:
Bolognese ragù.
Sardines ragù.
Mushrooms, gorgonzola and spinach.

CACCIUCCO 24.50
A rich Tuscan-style seafood stew of mussels, prawns, squid, clams and daily catch, simmered with cherry tomatoes and fresh herbs, served with cabuccio bread.

FRITTURA DI CALAMARI 13.00
Lightly floured calamari, fried until golden, served with house-made tartar sauce.

TAGLIERE SALUMI E FORMAGGI 20.00
A curated board of artisanal Italian cured meats and selection of cheese served with cabuccio bread.

CAPESANTE 14.50
Seared king scallops with black pudding, Sicilian lemon gel, crispy sage and a silky butter sauce.

OLIVE CUNDATE (VE) 6.50
Marinated Sicilian olives with pickled vegetables in a blend of oregano and garlic.

*Cabuccio
(Traditional Sicilian
flatbread,
soft inside with a
crisp finish)

garlic bread

ROSETTA (V) 7.00
Rosetta rolls brushed with garlic and filled with Parmesan, parsley, oregano, served with pizzaiola sauce.

PALERMITANO 7.50
A bold Palermo-style garlic bread with anchovies, onion, tomato sauce, cacio cheese, oregano and breadcrumbs.

PANTESCO (VE) 7.50
Inspired by the island of Pantelleria - garlic, cherry tomatoes, capers, olives, onion and oregano.

ETNA 7.50
Fiery garlic bread with 'nduja, tomato sauce, onion and oregano.

GOAT CHEESE 8.50
Garlic bread topped with creamy goat cheese, caramelised red onion and fresh rocket.

TOMATO (VE) 6.50
Classic garlic bread with tomato sauce and oregano.

CHEESE 7.00
Garlic bread with fior di latte and a sprinkle of oregano.

CHEESE AND TOMATO 10.50
Garlic bread with fior di latte and tomato sauce.

PLAIN 5.50
Garlic and oregano

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primi piatti

- BUSIATA BAARIA 22.50
Hand-twisted Sicilian pasta with king prawns, squid, mussels and clams in a white wine, garlic and cherry tomato sauce. Finished with fresh parsley.
- BUSIATA BOSCAIOLA 17.00
Rustic Sicilian sausage ragù with mushrooms, spinach and tomato sauce, enriched with a touch of cream.
- BUSIATA CAPESANTE 22.50
Seared scallops, clams and quareddu in a white wine and cherry tomato, and garlic, tossed through artisanal busiata.
- FETTUCCINE AL BACCALÀ 19.00
Delicate strands of fettuccine with cod, anchovies, raisins, pine nuts and cherry tomatoes in a white wine reduction.
- PENNE CON SALMONE, GAMBERETTI E PISTACCHIO 20.50
Smoked salmon and king prawns gently sautéed with garlic, onion and cherry tomatoes. Finished with a velvety cream sauce and a sprinkle of crushed pistachios.
- PENNE ALL'ARRABBIATA 15.00
A bold blend of garlic, onion, 'nduja and sweet peppers in a fiery tomato sauce.
- RAVIOLI DI CAPESANTE 21.50
Scallop-stuffed ravioli with a cream of langoustine, sweet cherry tomatoes and samphire.
- FETTUCCINE ALL'ASTICE 29.00
Fettuccine with half lobster, gently cooked in garlic, cherry tomatoes and white wine.
- RAVIOLI DI SCALOGNO E PISELLI (VE) 18.00
Shallot and pea ravioli with a delicate courgette and spinach cream, lemon zest and a hint of onion.

- GNOCCHI GORGONZOLA 16.00
Soft gnocchi in a rich gorgonzola and cream sauce with Sicilian sausage, white wine, garlic and pistachio crumble.
- LASAGNA 17.00
Layers of pasta with slow-cooked beef and pork ragu, béchamel and mozzarella.
- CANNELLONI ALLA NORMA 17.00
Oven-baked pasta filled with salted ricotta, aubergine and herbs, in a garlic and tomato sauce.
- RISOTTO ALL'AGLIO SELVATICO 16.00
A creamy risotto infused with local wild garlic, crispy pancetta, sweet peas and aged cheese.
- RISOTTO ALLA MARINARA 22.00
Velvety risotto with fresh prawns, calamari, clams, and mussels, simmered in a fragrant tomato and white wine sauce with a hint of garlic and herbs.
- SPAGHETTI ALL'AMATRICIANA DI TONNO 19.00
A Sicilian twist on a Roman favourite - onion, fresh tuna, garlic, and cherry tomatoes in a rich tomato sauce, tossed through spaghetti pasta.

main

- POLLO DOLCE DIAVOLO 19.50
Roasted chicken breast glazed with honey and 'nduja, served with roast potatoes and seasonal vegetables.
- INVOLTINI DIVITELLO 22.00
Pistachio crusted veal rolls filled with ricotta, mortadella and spicy salami. Served with roast potatoes and seasonal vegetables.
- COSTINE DI AGNELLO 28.00
Flame-grilled lamb cutlets marinated in garlic, fresh mint and sun-ripened tomato. Accompanied by roast potatoes and seasonal vegetables.
- FILETTO DI MANZO 8OZ 36.00
Prime fillet steak served with roast potatoes, seasonal vegetables and your choice of house sauce.
- COSTATA DI MANZO 29.00
Chargrilled ribeye steak served with rocket, cherry tomatoes, roast potatoes and your choice of sauce.
- SPEZZATINO DI CERVO 20.00
Slow-cooked venison stew with mushrooms, carrots, celery and onion. Served with creamy mashed potato and seasonal vegetables.
- MEDAGLIONI SURF & TURF 55.00
8oz Fillet mignon and half lobster, topped with a lobster & coconut sauce with smoked paprika. Served with roast potatoes and vegetables.
- BRANZINO AL LIMONCELLO 22.50
Pan-fried sea bass with a smooth limoncello cream sauce, violet potato purée and seasonal vegetables.
- BACCALÀ TARTARE 24.00
Pan roasted cod loin with a silky tartare velouté, wild garlic oil, roast potatoes and seasonal vegetables.
- SALMONE ALL'ARANCIA 24.00
Seared salmon with a fragrant orange sauce, fresh fennel, lime zest and seasonal vegetables. Served with roast potatoes.
- VITELLO ALLA PALERMITANA 23.00
Veal coated in aromatic breadcrumbs, served with spaghetti in a rich tomato sauce.
- TONNO AL PISTACCHIO 22.00
Honey & mustard brushed tuna fillet, crusted with Sicilian pistachios, accompanied with a balsamic-date purée, served with roast potatoes and seasonal vegetables.

● Sauces available, Diane, Peppercorn or Pizzaiola

pizze

MARGHERITA (V) 11.50
A timeless classic with tomato sauce, fior di latte mozzarella.

DIAVOLA 14.50
Tomato sauce, fior di latte mozzarella, spicy 'nduja, pepperoni with onion .

PEPPERONI 12.50
Tomato sauce, fior di latte mozzarella, pepperoni.

PROSCIUTTO E FUNGHI 14.50
Tomato sauce, fior di latte mozzarella, cured ham and mushrooms.

PIZZA PAJELLA 17.50
Tomato sauce, prawns, chicken, mussels, chorizo, peppers and sweetcorn.

FRUTTI DI MARE 18.50
Tomato sauce, fior di latte mozzarella a rich seafood mix.

TRICOLORE 16.50
Tomato sauce, fior di latte mozzarella parma ham, rocket and parmesan shavings.

PIZZA QUATTRO GUSTI 16.50
Tomato sauce, fior di latte mozzarella four-flavour classic: ham, artichokes, mushrooms and olives.

GOLOSONA 18.00
Truffle mortadella, cherry tomatoes, buffalo mozzarella and crushed pistachios.

QUATTRO FORMAGGI 16.50
A creamy mix of goat cheese, pear pecorino, smoked scamorza and gorgonzola.

VEGETARIANA (V) 16.50
Tomato sauce, mozzarella and a selection of seasonal vegetables.

TRE SALSICCE 18.50
Tomato sauce, fior di latte mozzarella trio of sausages, chorizo, Sicilian fennel sausage and Cumberland sausage.

PIZZA RICOTTA 16.50
Tomato sauce, fior di latte mozzarella spicy salami and creamy ricotta, drizzled with spicy honey.

SALMONE AFFUMICATO 18.00
Smoked salmon, prawns, zucchini, cherry tomatoes and fior di latte mozzarella.

SALSICCIA E QUALEDDU 17.00
Tomato sauce, fior di latte mozzarella, sicilian sausage and qualeddu (wild broccoli) with roast potatoes.

PATATE VIOLA 16.00
Fior di latte mozzarella, violet potato puree', asparagus, drizzled with wild garlic oil.

CALZONE CLASSICO 16.00
Tomato sauce, fior di latte mozzarella, pepperoni and ham.

LAGUNA BLU 18,50
Tomato sauce, fior di latte mozzarella, prawns, salmon, cod, anchovies, garlic, toasted breadcrumb

PARMIGIANA PIZZA 16.00
tomato sauce, mozzarella, aubergine, parmesan shaves, basil.

PORCHETTA PIZZA 17.50
tomato sauce, mozzarella, porchetta, nduja, mushroom.

insalatone

GRILLED CHICKEN CAESAR SALAD 17.00
Herb-marinated grilled chicken, romaine lettuce, dressed in a house-made caesar emulsion, finished with aged Parmigiano-Reggiano shavings, crispy pancetta, anchovies and artisan garlic croutons.

GOAT CHEESE SALAD 16.00
Goat cheese paired with a medley of seasonal leaves, peppers, cherry tomatoes and red onion, sprinkled with fresh herbs and jeweled with pomegranate seeds.

SALAD FANTASIA 16.50
A vibrant blend of baby leaves, avocado, anchovies, cherry tomatoes, red and spring onions with herbs, baby prawns and smoked salmon, all drizzled in a silky Marie Rose dressing.

WATERMELON AND FETA SALAD 15.00
Watermelon and creamy feta, served over fresh leaves, cherry tomatoes, red onion, with a hint of mint, toasted pine nuts and a light balsamic glaze.

INSALATA SICILIANA 16.00
Tender green beans and potatoes tossed with ripe tomatoes, lilliput capers, olives and red onion.

contorni

INSALATA DELLA CASA 5.50
House salad.

RUCOLA E SCAGLIE DI PARMIGIANO 5.50
Rocket and parmesan shavings.

CIPOLLA POMODORO CAPPERI 5.00
Onions, tomatoes, capers.

PATATE VASTASE £6.00
Oven baked potatoes, plum tomatoes, onions, mozzarella, oregano.

PATATINE FRITTE 4.50
French fries.

PATATINE DI ZUCCHINE 7.00
Courgettes crisps, paprika.